

LA GRANDE HERMINE 2008

La Grande Hermine is an adventure, like the one undertaken by the brave souls who crossed the Atlantic to discover the New World. Made using grapes from a single year's harvest, this vintage champagne is a unique interpretation of the Fresne Ducret style, oscillating between freshness and aromatic complexity.



BLEND : 60% Chardonnay, 40% Pinot Noir.
100% from harvest 2008. 100% cuvée.

PROVENANCE : From Premier Cru vineyards in Villemommange, namely "Les Loges" and "Le Mont Teigneux". Calcareous clay soils.

VINIFICATION: Vinified and aged 5 months in stainless steel tanks before bottling. Partial malo-lactic fermentation (blocked on the Chardonnays).

AGEING : Bottled in 2009 with a capsule. Aged in underground cellars for a minimum of 60 months.

DOSAGE : 4 g/l (MCR)

TASTING NOTES: Crystalline with a pale golden colour. Good effervescence and a stable "cordon" after serving. The nose is fresh, dominated by floral notes with hints of citrus. In the mouth, a savoury dimension with a balanced astringency, with aromas of orange zest and honey. The wine is lively, dynamic, and moreish, a vintage still in its youth. Serve with goat cheese, small game, or rhubarb millefeuille.



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